



Bartenders

Bartenders are responsible for preparing and selling drinks, running POS registers, and engaging with customers. We are looking for a bartender with a passion for Wine & Craft Beer; We do not have a full-service bar.

If you are looking for a place to grow and build a career, then CiboDivino is the place for you. We strive for a fun team environment filled with enthusiastic people who have a passion for success.

Bartender Responsibilities include:

- Welcoming customers
- Answering customer questions
- Preparing and selling drinks
- Running POS registers
- Maintaining sanitation regulations and organization standards
- Patience, politeness, personality, and perseverance are necessary to thrive and succeed in this role. Being a team player is essential
- We offer our employees industry-standard hourly pay, plus tips

Bartender Requirements:

- Must be TABC certified
- Must have current Food Handlers certification
- Wine and Craft Beer knowledge preferred
- Experience preferred
- Availability to work in shifts: days, evenings, and/or weekends as needed
- Full-time and part-time positions available



Cashiers & Runners

Cashiers are responsible for providing an excellent overall dining experience for our guests. The cashiers must be able to function in a fast-paced environment and understand customer service goals. Patience, politeness, personality, and perseverance are necessary to thrive and succeed in this role. Being a team player and effectively communicating with the kitchen staff is elemental.

Cashier and Runner Responsibilities Include:

- Greeting guests with courtesy and hospitality
- Knowing the menu and providing detailed information when asked, e.g., portion sizes, ingredients, potential food allergies
- Informing guests about in-house specials
- Offering menu recommendations upon request
- Up-selling additional products when appropriate
- Taking accurate food and beverage orders utilizing the POS system
- Assigning each check with a number to ensure orders are delivered correctly
- Checking customer IDs to ensure they meet minimum age requirements for consumption of alcoholic beverages
- Communicating details of any special requests to kitchen staff
- Checking dishes, glassware, and flatware for cleanliness and presentation
- Reporting any problems to the supervisor or kitchen lead when appropriate
- Policing the front-of-the-house to maintain a clean, safe, and inviting environment for guests
- Carrying dirty plates, glasses, and flatware to the kitchen for cleaning
- Reviewing daily chef case specials, changes to the menu, and/or in-house special events with the supervisor
- Always providing excellent customer service to guests
- Must follow all health department regulations

Cashier and Runner Requirements:

- Must be TABC certified
- Must have current Food Handlers certification
- Proven work experience as a waiter, waitress, or cashier is a plus
- Hands-on experience with cash register and ordering information systems, e.g., Micros
- Basic math skills and ability to make change on a cash purchase
- Attentiveness and patience for customers
- Excellent presentation skills
- Strong organizational and multitasking skills with the ability to perform well in a fast-paced environment
- Active listening and effective communication skills
- Availability to work in shifts: days, evenings, and/or weekends as needed
- High school diploma or equivalent



Line Cooks

Cooks are responsible for preparing delicious meals according to the proprietary menu. An excellent cook must be able to follow instructions in cooking and delivering well-prepared meals.

You must be deft in moving around the kitchen with the ability to multitask. Experience in using various ingredients, cooking, and cutting techniques is required.

Cook Responsibilities Include:

- Setting up workstations with all ingredients and cooking equipment needed
- Preparing ingredients to use in cooking, e.g., chopping and peeling vegetables, cutting meat, etc.
- Cooking food in various appliances or grillers
- Checking if food needs to be stirred or turned while cooking
- Keeping a sanitized and orderly environment in the kitchen
- Ensuring excellent presentation by dressing dishes before they are served
- Checking the quality of ingredients
- Monitoring stock and communicating with the supervisor to place orders when there are shortages
- Pay is based on experience, with tip pool opportunity

Cook Requirements:

- Minimum 1-year experience is mandatory
- Responsible for bringing his or her own knives and tools; knife roll is preferred
- Availability to work in shifts: days, evenings, and/or weekends as needed
- High school diploma or equivalent; Diploma from a culinary school is a plus



Dishwasher

Dishwashers are responsible for collecting used dishes, plates and utensils, loading washing machines, and stacking washed items appropriately.

You may work behind the scenes but, ultimately, you contribute to providing an unforgettable dining experience for our customers.

Dishwasher Responsibilities Include:

- Collecting dirty kitchenware from the dining and kitchen areas
- Loading and unloading washing machines
- Washing specific items by hand, e.g., wooden cutting boards, large pots, and delicate china
- Properly storing clean dishes, glasses, and equipment
- Setting up and cleaning workstations before meal prep begins
- Ensuring there are always enough clean dishes, glasses, and utensils; Especially during peak hours
- Monitoring the stock of cleaning supplies, e.g., detergents; Communicating with the supervisor to place orders when stock is running low
- Checking the washing machine's operation and chemical levels at the beginning of each shift
- Reporting any technical/performance issues to the supervisor promptly
- Policing the front-of-the-house to maintain a clean, safe, and inviting environment to guests
- Policing the patio area(s) to keep it clear of all trash, animal hair, excrement, and other bodily fluids
- Emptying trash cans throughout the facility and removing garbage to the dumpster regularly throughout the shift

Dishwasher Requirements:

- Work experience as a Dishwasher is preferred
- Hands-on experience with industrial washing machines
- Ability to follow instructions and help with various tasks, as needed
- Time management skills
- Attention to detail and sanitation rules
- Availability to work in shifts: days, evenings, and/or weekends as needed
- High school diploma or equivalent



Servers

Servers are responsible for taking customers' orders, responding to guest inquiries promptly, and creating an overall pleasant dining experience for our guests. To excel in this position, you need a high level of customer service skills and a willingness to meet guests' needs quickly and politely.

Server Responsibilities Include:

- Being able to answer questions about our menu or make recommendations
- Taking and serving food orders
- Up-sell any menu items when appropriate
- Maintaining a positive attitude toward guests
- Communicating efficiently with managers and kitchen staff

Server Requirements:

- Minimum 1-year experience is mandatory
- Must be TABC certified
- Must have current Food Handlers certification
- Hands-on experience working with a POS system
- Excellent customer service skills
- Positive attitude



Restaurant Captain

The Restaurant Captain is responsible for being the point person of different departments in the restaurant. The captain will work closely with management and staff to promote and ensure guest satisfaction. You must have excellent customer service skills while multi-tasking in a fast-paced environment.

Captain Responsibilities Include:

- Welcoming guests promptly with courtesy and hospitality
- Managing the Floor, e.g., reservations
- Maintaining a clean and safe environment for our guests
- Anticipating guests needs and reacting promptly
- Being a leader for our service team to ensure the highest quality food service
- Communicating with management and kitchen staff on any in-house specials, special requests, etc.

Captain Requirements:

- Must be TABC certified
- Must have current Food Handlers certification
- Work experience as a Restaurant Captain is preferred
- Hands-on experience working with a POS system
- Excellent customer service skills
- Time management skills
- Proven leadership qualities a plus